

Jazz Brunch at Commander's Palace

Starters

Turtle Soup

A Commander's classic with rich veal fond and crushed lemon finished tableside with a splash of aged sherry

Commander's Creole Gumbo

Rich stock slow cooked with regional ingredients spiked with toasted garlic and Creole seasoning

Today's Seasonal Soup

Varied cooking techniques with farm fresh produce

The Commander's Salad

Hearts of romaine, Parmesan, pressed egg, housemade bacon, French bread croutons, grated Gruyère & creamy black pepper dressing



Alabama Peach and Green Fig Salad

Farmhouse greens, crumbled Cotija cheese, barbequed onions, star anise & brown butter croutons with boozy Southern Comfort Vinaigrette

Smokehouse Braised Hog Jowl

Slow smoked hog jowl with jalapeño polenta, sweet bell pepper & mustard seed agrodolce, baby arugula, Southern Comfort & Alabama peach jus



"In Season" Brunch Parfait

Sweet summer cantaloupe & local blueberries with Creole Shrub infused yogurt, toasted almond granola, Louisiana cane syrup and blueberry-ginger jam

Chanterelle Mushroom "Ravioli"

Northshore Chanterelle Mushrooms, lemon whipped goat cheese, mushroom jus, smoked bacon & fresh herbs with a poached egg

Shrimp and Tasso Henican

Wild Louisiana white shrimp stuffed with spicy Cajun ham tossed in Crystal hot sauce with pickled okra and five pepper jelly
(Additional \$3.50)

Stay heart healthy with Eat Fit NOLA by Ochsner.

Entrées

*Price of Entrée includes Starter, Entrée and Dessert

Commander's Palace Classics

Pecan Roasted Gulf Fish

Wild caught Gulf fish, rainbow chard, melted leeks, petite herbs, spiced pecans, Prosecco poached jumbo lump crab and a sauce made from sweet summer corn & Woodford Reserve bourbon
45.00

Tournedos of Black Angus Beef

Creole spiced tenderloin of Harris Ranch beef, Boulangier potatoes, local farm truck vegetables with a smoky hog jowl-Napa Valley Cabernet jus lié
43.00

Spiced Peach & Honey Lacquered Quail

Broken Arrow Ranch quail stuffed with Creole boudin, rum barrel hot sauce kimchi, summer cabbage and boozy peach honey glaze
38.00



Coolinary Specials

Cochon De Lait Eggs Benedict

16-hour barbecue shoulder of pork over buttermilk biscuits with poached hen's eggs, ripped herbs, sauce forestière and housemade tasso hollandaise
37.00

Louisiana Bayou Brunch

Louisiana jumbo lump crabmeat, pecan smoked redfish & Gulf shrimp with yellow tomato-saffron "Kooby", soft poached hen's eggs and Cajun Caviar hollandaise
39.00

New Orleans Barbecued Wild White Shrimp

Rosemary & cracked pepper flambéed shrimp over Hoppin' John salad with spicy local mustard greens, housemade tasso ham and New Orleans BBQ vinaigrette
39.00

Crispy Des Allemandes Catfish

Lemon- Mascarpone grits, fingerling potato, malt vinegar, fire roasted peppers and Creole tomato vinaigrette
37.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Warm whiskey sauce added tableside
(Additional \$3 and must be ordered in advance)

Pecan Pie a la Mode

Southern style pecan pie & vanilla bean ice cream with melted chocolate and Fleur de Sel caramel

Lally's Praline Parfait

Handcrafted ice cream, a crisp honey tuile, candied pecans, Chantilly whipped cream and sticky New Orleans praline syrup
~ Lally Brennan's favorite dessert

Creole Shrub Chocolate Bar

A European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest, lightly dusted with spiced Dixie Crystals

Alabama Peach Crisp

Fresh Alabama Peaches, cinnamon and New Roads Pecan streusel crust, and served with spiced brown sugar ice cream
(Additional \$3 and must be ordered in advance)

Housemade Ice Cream or Sorbet

A daily selection of seasonal fruit sorbet or old fashioned ice cream

À la Carte Sides

Prosecco Poached Crabmeat 12.00

Charred Chili Boudin 8.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Black Skillet Wilted Farm Greens 7.00

Goat Cheese Stone Ground Grits 7.00

Commander's Brunch Favorites

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka

Turtle Soup

A Commander's classic
finished with a splash of sherry

Spiced Peach & Honey Lacquered Quail

Broken Arrow Ranch quail stuffed with Creole boudin, rum barrel hot sauce kimchi, summer cabbage and boozy peach honey glaze

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Finished tableside with whiskey cream sauce
46.00

Eye Openers

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka 8.75

Fresh Sangria

Wine, fruit liqueur, spices, berries, local citrus & fresh herbs 9.00

Crescent City Cooler

Guava rum, freshly squeezed lime, bitters and ginger ale
~a warm weather refresher you won't soon forget 9.50

The Saint 75

~ St. Germain, Tanqueray gin, basil and sparkling wine 11.00

Mimosa

Fresh orange juice and sparkling wine 9.75



"Keep an eye on us. We are about to begin day-to-day operation of Commander's Palace, and from now on, we are going to get up and go to work every day to make it the best damn restaurant in the country." - Miss Ella.

Feature film now streaming on Netflix.
Book available in house and on our website
www.commanderspalace.com